

NANSEMONT TONGERS' CULL LIMIT REDUCED

Fisheries Commissioner Mc-
Donald Lee Announces Re-
lief for Oystermen.

BIG GUNS DAMAGE RIVALS

Protective Association Asserts Flying at Camp Eustis Is Proving Injurious to Shellfish and Natural Rocks.

Protests Against Pollution.

Special to The Times-Dispatch.

NEWPORT NEWS, VA., Dec. 28.—W. McDonald Lee, commissioner of fisheries, today instructed oyster inspectors to allow tongers of Nansemont County to take two-and-a-half-inch oysters from the rocks there, they having informed him that they cannot make a living as long as the three-inch cull limit is enforced.

The order of the commissioner was issued at the annual meeting of the Virginia Oystermen's Protective Association. The association went on record as favoring state and national legislation to protect the streams and rivers from pollution.

It was stated at the meeting that the Shipping Board fleet at Camp Eustis is ruining oysters by dumping refuse overboard.

Lee also instructed its

representative to protest against the firing of big guns over James River at Camp Eustis, claiming that this practice is damaging the natural rocks and killing oysters.

The following officers were re-

-elected for the coming year: O. A. Blaxom, president; E. W. McIlstead, vice-president; J. H. Jones, second vice-president; J. H. Jones, treasurer;

Board of directors: O. A. Blaxom,

Hiram Compton, D. L. Mountjoy,

J. H. Cunningham, A. B. Dawson,

J. E. Furlong, W. C. Lewis, E. W. McIl-

stead, J. H. Jones, J. H. Jones,

Curtis, A. D. Page, G. W. Maitland,

H. T. Freeman, L. M. Newcomer,

W. F. Brown, J. H. Dixon, S. P. Ferguson,

and J. B. Bush.

HILL CITY MASONS PLAN TO BUILD BIG TEMPLE

Special to The Associated Press.

LYNCHBURG, VA., Dec. 28.—Mar-

shall and Hill City Masonic lodges

here have named a joint committee

to plan erection of a Masonic temple

and headquarters of the Masonic organization of the city. It is pro-

posed to build a twelve-story tem-

ple building at Ninth and Church

Streets, the present location of the

Marshall Lodge building, etc.

It is

honestly approved the building proj-

ects, plans for which are yet to be

worked out.

Heavy Snowfall in Bristol Section

(By Associated Press.)
BRISTOL, VA., Dec. 28.—Heavy snowfall, the first of the winter, marked the sudden advent of cold weather in this section today.

Reported to the time, the ground country told of sleet and snow in the mountains and colder weather generally. At 10 o'clock tonight the mercury stood at the freezing point in Bristol.

FERTILIZER POOL TO SAVE FARMERS BIG SUM

Peninsula Farm Bureau Move Participated In by Fourteen Counties.

(By Associated Press.)

NEWPORT NEWS, VA., Dec. 28.—One of the most beneficial projects ever inaugurated by farmers in the United States has been started by officials of the Peninsula Farm Bureau in the fertilizer pool which will affect the fourteen counties and soon a majority of about four per cent to the farmers of Eastern Virginia.

This was the statement today of C. G. Crockett, president of the Virginia Farm Bureau, who stated that representatives of each county involved will meet at the Chamber of Commerce on Tuesday, January 2, at 10:30 o'clock in the morning where fertilizer manufacturers will submit bids for the big consignment planned for this section of the State under the plan of the pool. At that meeting the contract for the fertilizer which will be prepared under special formulas will be awarded.

BOYS WITH GUNS PUT MANY 'PHONES OUT

Special to The Times-Dispatch.

NORFOLK, VA., Dec. 28.—The boys who had received rifles for Christmas made targets of the telephone cables on the Cottage Toll road near Lafayette Boulevard, with the result that forty telephones were cut off, communication severed. The owner of the company was told, when he complained from that locality, that an investigation was made it was found that service had been interrupted by shot penetrated the cables.

DRIVING CAR, DRUNK, TWO HEAVILY FINED

Special to The Times-Dispatch.

LYNCHBURG, VA., Dec. 28.—E. D. McDonald, white, and Richard Dugan, colored, were fined \$100 each by Police Court here Thursday under charges of operating automobiles while under the influence of liquor.

SHIPPING BOARD CUTS INSURANCE EXPENSES

Withdraws From America Steamship Owners' Indemnity Association.

PAID LAST YEAR

Government-controlled Concern Will Claim Large Return—Enters New Protective Agency in New York.

(By Associated Press.)

WASHINGTON, Dec. 28.—More than 10 percent savings to the United States Shipping Board Emergency Fleet Corporation in the overall costs of handling claims for personal injury, sickness, damage to cargo, immigration fines and other liability expenses in ordinary marine insurance policies will result from a contract entered into by the Shipping Board with the newly organized United States Protective and Indemnity Agency of New York, Commissioner Lissner, of the Shipping Board, said today in announcing the new contract.

The contract was entered into, the commissioner said, after the Shipping Board fleet had notified the American Steamship Owners' Protective and Indemnity Association that the protective corporation would withdraw from the association on February 20 next, the end of the association year.

Pays Vast Sum in Premiums.

The Shipping Board paid into the Steamship Owners' Association last year about \$6,000,000 in premiums and reduced this expense about \$2,000,000 by withdrawing insurance for its pipe fleet.

"Under the new arrangement," Mr. Lissner stated, "the Emergency Fleet Corporation will carry its own insurance just as it already does with respect to all other government insurance risks." Losses will be paid out of funds appropriated by Congress for maintenance of the Emergency Fleet Corporation as a shipping concern. The United States Protective and Indemnity Agency will serve only as a loss adjustment agency.

The former Shipping Board believed it advantageous to enter into the American Steamship Owners' Protective and Indemnity Association in order to build up this form of insurance protection for the shipping organizations of the country.

Delegates Are Silent.

Those in the delegation declined to disclose the nature of their conversation with Mr. Wilson aside from the fact that they had chatted informally on a number of topics. He was in excellent spirits, they said and apparently was in better health than at any time since he was stricken with illness.

Mr. Wilson and Miss Margaret Wilson, the former wife of Richard Wilson, were seated in a room off the office of the president. Mr. and Mrs. W. D. Melton, S. B. McMaster, Mr. and Mrs. A. F. Lever, Mr. and Mrs. W. H. Hall, Mr. and Mrs. James A. Cathcart, and Mr. and Mrs. Richard J. Manning.

An engrossed copy of the resolution adopted by the Senate was sent to Mr. Wilson by Vice-President Coolidge with the following letter of solicitation:

"Dear Mr. Wilson:

"It gives me great pleasure to be the medium of conveying the enclosed resolution to you. It was unanimously adopted. To it I wish to add my own felicitations on your recovering good health and my congratulations on the return of another anniversary of your natal day.

"With the greetings of the season I am

"Cordially yours,

"CALVIN COOLIDGE."

Message From Porto Rico.

A birthday message also was sent to Mr. Wilson by Felix Cordova, vice-president, representative of Puerto Rican Senator Barcelo, of the Porto Rico Senate, and Mayor Traverso of San Juan.

The Porto Rican delegation now

in Washington demanding justice for

Porto Rico voice the sentiment of

the people of Porto Rico, congratula-

ting you on your birthday," it said.

"I wish Godspeed and a happy

New Year to the man through whose

efforts this resolution was passed.

Five Recipes for Attractive Every-Day Dishes.

Expensive roasts and heavy meat dishes are not every-day necessities if the family is small and economy must be exercised, for there are many equally attractive dishes which are ex- ceedingly attractive and which can be served with good saucers, and left-overs, also, may be made into many attractive dishes by skillful hands. The following are typical examples of several every-day dishes worth experimenting with:

Stewed Steak.

Select as thick a steak as the

butcher has in stock and have a

pocket-knife or meat sculp-

ing point.

Then add the juice of one

onion, pepper, salt, a teaspoonful

of butter, a tablespoonful of butter,

a sauté-spoonful of powdered

onions, a dash of salt, a dash of

pepper, a dash of nutmeg, a dash

of cayenne, a dash of paprika,

and a dash of nutmeg.

Turn the meat over and

allow it to brown on both sides.

Turn the meat over again and

allow it to brown on both sides.

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